



Outdoor LPG Barbecue Grill
Instructions Manual

San Marino
Model# SRGG51112



Consumer: Retain this manual for future reference.

Installer: Leave this manual with consumer.

FOR OUTDOOR USE ONLY

Marketed by Gascraft Products
P.O. Box 33-470
Takapuna, Auckland

PLEASE KEEP YOUR RECEIPT AS PROOF OF PURCHASE

SAFETY INSTRUCTIONS



DANGER

If you smell gas:

- 1. Shut off gas to the appliance.**
- 2. Extinguish any open flame.**
- 3. Open Lid.**
- 4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.**



WARNING

- 1. Do not store or use gasoline or other flammable liquids OR vapors in the vicinity of this or any other appliance.**
- 2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.**

TABLE OF CONTENTS

SECTION ONE

Safety Instructions	4
Placement of the Grill	8

SECTION TWO

Exploded View.....	10
Part List and Hardware List	11
Assembly Instructions.....	12

SECTION THREE

Gas Hook-Up.....	24
Leak Testing.....	26
Installer Final Check.....	27

SECTION FOUR

Operating Instructions.....	28
Lighting Instructions.....	29

SECTION FIVE

Using the Side Burner.....	31
Care & Maintenance.....	32
How to Replace Main Burner	35
Trouble Shooting.....	36

Read this User Manual carefully and completely before using your grill to reduce the risk of fire, burn hazard or other injury.

SAFETY INSTRUCTIONS

RECOGNIZED SAFETY SYMBOLS, WORDS AND LABELS

WARNING

Do not try lighting this appliance without first reading the "LIGHTING INSTRUCTIONS" section of this manual.

DO NOT USE ALUMINUM FOIL TO LINE THE GRILL RACKS OR GRILL BOTTOM. This can severely upset combustion airflow or trap excessive heat in the control area.

INSECT WARNING!!! Spiders and insects can nest in the burners of this and any other grill, and cause the gas to flow improperly. This is a very dangerous condition, which can cause a fire to occur behind and beneath the valve panel, thereby damaging the grill and making it unsafe to operate. Inspect the grill twice a year.



WARNING:

- a) **DO NOT** store a spare LP-gas cylinder under or near this appliance.
- b) **NEVER** fill the cylinder beyond 85% full.
- c) If the information in "a" and "b" is not followed exactly, a fire causing death or serious injury may occur.

DO NOT LEAVE THE GRILL UNATTENDED WHILE COOKING.

SAFETY INSTRUCTIONS

RECOGNIZED SAFETY SYMBOLS, WORDS AND LABELS



WARNING: Always keep your face and body as far away from the burner as possible when lighting.



WARNING: IMPORTANT!

BEFORE LIGHTING...

Inspect the gas supply hose prior to turning the gas “ON”. If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use. Do not use the grill if the odor of gas is present. Only the pressure regulator and hose assembly supplied with the unit should be used. Never substitute regulators for those supplied with the grill. If a replacement is necessary, contact the factory for proper replacement.

Screw the regulator onto the cylinder. Check the hose and regulator connections with a soap and water solution before operating the grill.

Keep a spray bottle of soap water near the gas supply valve and check the connections before each use. See leak testing section.

SAFETY INSTRUCTIONS

TESTED IN ACCORDANCE WITH BS EN498: 1998 and BS EN 484:1998 STANDARD. FOR OUTDOOR COOKING GAS APPLIANCES. THIS GRILL IS FOR OUTDOOR USE ONLY.

SAFETY PRACTICES TO AVOID

PERSONAL INJURY

When properly cared for, your grill will give safe, reliable service for many years. However, extreme care must be used since the grill produces intense heat and that can increase accident potential. When using this appliance basic safety practices must be followed, including the following:

Do not repair or replace any part of the grill unless specifically recommended in this manual. All other service should be referred to a qualified technician.

This outdoor cooking gas appliance is not intended to be installed in or on recreational vehicles and/or boats.

CHILDREN SHOULD NOT BE LEFT ALONE OR UNATTENDED IN AN AREA WHERE THE GRILL IS BEING USED. NEVER ALLOW THEM TO SIT, STAND OR PLAY ON OR AROUND THE GRILL AT ANY TIME.

DO NOT STORE ITEMS OF INTEREST TO CHILDREN AROUND OR BELOW THE GRILL OR IN THE CART. NEVER ALLOW CHILDREN TO CRAWL INSIDE OF THE CART.

Never let clothing, pot holders or other flammable materials come in contact with or too close to any grate, burner or hot surface until it has cooled. Fabric may ignite and result in personal injury.

For personal safety, wear proper apparel. Loose fitting garments or sleeves should never be worn while using this appliance. Some synthetic fabrics are highly flammable and should not be worn while cooking.

Only certain types of glass, heatproof glass ceramic, earthenware, or other glazed utensils are suitable for grill use. These types of materials may break with sudden temperature changes. Use only on low or medium heat settings according to the manufacturer's directions.

Do not heat unopened food containers as a build-up of pressure may cause the container to burst.

Use a covered hand when opening the grill lid. Never lean over an open grill.

WHEN LIGHTING A BURNER, ALWAYS PAY CLOSE ATTENTION TO WHAT YOU ARE DOING. BE CERTAIN YOU ARE TURNING THE IGNITER LABELED FOR THE BURNER YOU INTEND ON USING.

SAFETY INSTRUCTIONS

When using the grill, do not touch the grill rack, burner grate or immediate surroundings as these areas become extremely hot and could cause burns. Use only dry potholders. Moist or damp potholders on hot surfaces may cause burns from steam. Do not use a towel or bulky cloth in place of potholders. Do not let potholders touch hot portions of the grill rack.

Grease is flammable. Let hot grease cool before attempting to handle it. Avoid letting excess grease deposits collect in the grease slide panel bottom at the bottom of the grill's firebox. Clean often.

For proper lighting and performance of the burners keep the burner ports clean. It is necessary to clean them periodically for optimum performance. The burners will only operate in one position and must be mounted correctly for safe operation.

Clean the grill with caution. Avoid steam burns; do not use a wet sponge or cloth to clean the grill while it is hot. Some cleaners produce noxious fumes or can ignite if applied to a hot surface.

Be sure all grill controls are turned off and the grill is cool before using any type of aerosol cleaner on or around the grill. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.

Do not use the grill for cooking excessively fatty meats or products, which promote flare-ups. Do not operate the grill under overhead combustible construction.

Use only in well ventilated areas. Do not use in buildings, garages, sheds, breezeways or other such enclosed areas. **THIS UNIT IS FOR OUTDOOR USE ONLY.**

Keeps the area surrounding the grill free from combustible materials, trash, or combustible fluids and vapors such as gasoline or charcoal lighter fluid. Do not obstruct the flow of combustion and ventilation air. If the unit is stored indoors ensure that it is cool. If LPG is used, the cylinder must be unhooked and the LPG cylinder stored outside in a well-ventilated area, out of the reach of children.

DO NOT USE BRIQUETTES OF ANY KIND IN THE GRILL.

The grill is designed for optimum performance without the use of briquettes. Do not place briquettes on the radiant as this will block off the area for the grill burners to vent. Adding briquettes can damage ignition components and knobs, and void the warranty.

Keep the back of the cart free and clear from debris.

Keep any electrical supply cord or a rotisserie motor cord away from the heated areas of the grill.

Never use the grill in extremely windy conditions. If located in a consistently windy area (oceanfront, mountaintop, etc.) a windbreak will be required (see below). Always adhere to the specified clearance.

NEVER USE A DENTED OR RUSTY LPG CYLINDER.

PLACEMENT OF THE GRILL

CLEARANCE

To Non-Combustible Construction

MINIMUM CLEARANCE:

600mm clearance from both sides of combustible material, and 900mm clearance from the back.

LOCATION

When determining a suitable location take into account concerns such as exposure to wind, proximity to traffic paths and keeping any gas supply lines as short as possible. Locate the grill only in a well-ventilated area. Never locate the grill in a building, garage, breezeway, shed or other such enclosed areas. During heavy use, the grill will produce a lot of smoke. Lock the wheels after the grill is placed in a suitable position.

INSTALLATION

CHOOSING A LOCATION

This barbecue is for outdoor use only and should be placed in a well-ventilated area. Take care to ensure that the minimum clearances guidelines are followed.

Minimum clearances:

From sides: 600mm; From back: 900mm

From above (vertical): 1000mm

Keep this barbecue away from any flammable materials!

This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection. This barbecue is not designed for marine use.

Any enclosure in which the appliance is used shall comply with one of the following:

1. An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover.
2. Within a partial enclosure that includes an overhead cover and no more than two walls.

3. Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply –
 - a) at least 25% of the total wall area is completely open; and
 - b) at least 30% of the remaining wall area is open and unrestricted
4. In the case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted.

See following diagrams for further illustration.

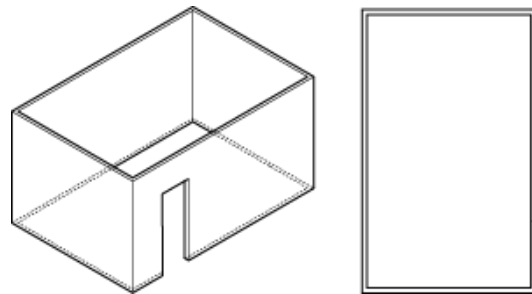


FIGURE F1-OUTDOOR AREA-EXAMPLE 1

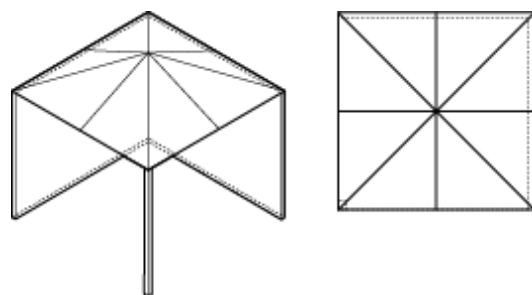


FIGURE F2-OUTDOOR AREA-EXAMPLE 2

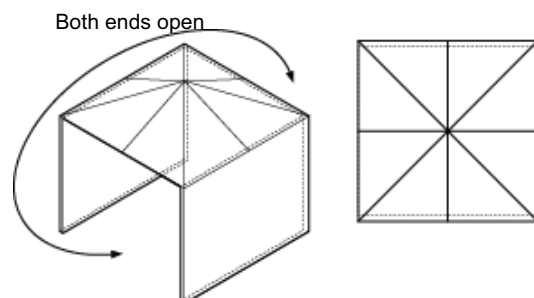


FIGURE F3-OUTDOOR AREA-EXAMPLE 3

PLACEMENT OF THE GRILL

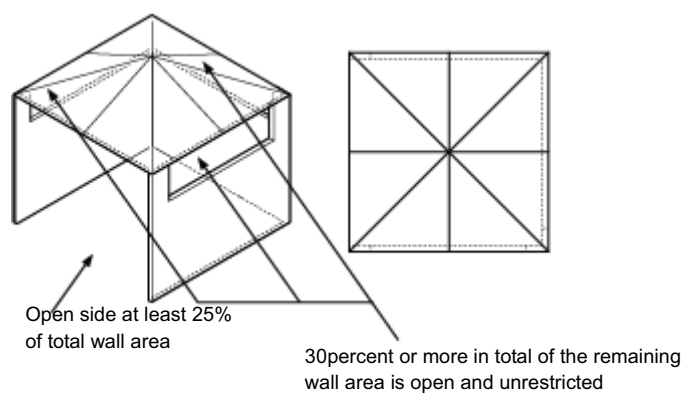


FIGURE F4-OUTDOOR AREA-EXAMPLE 4

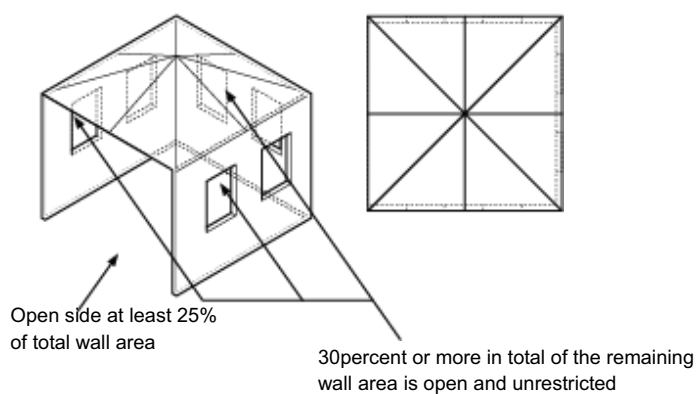
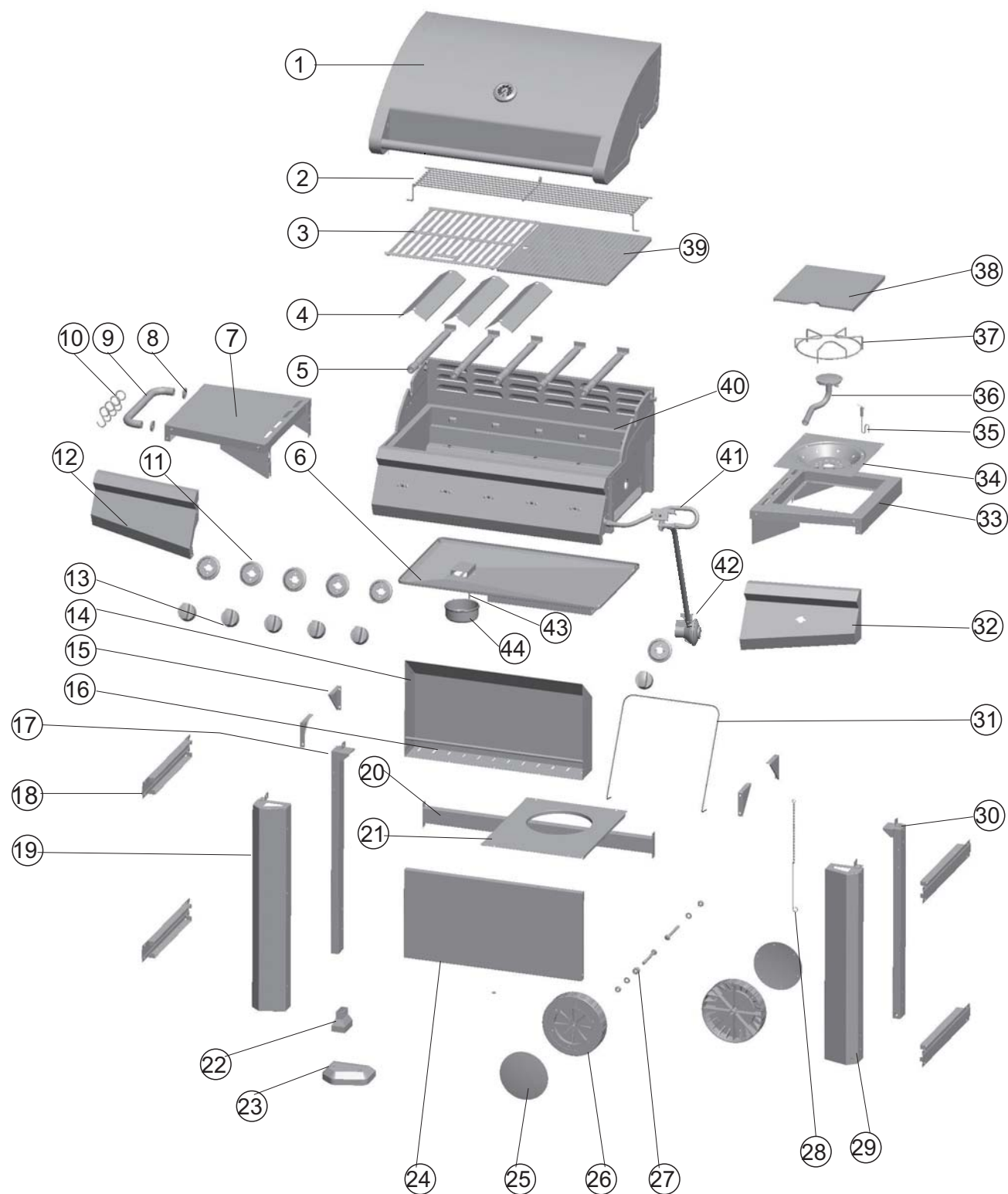


FIGURE 52-OUTDOOR AREA-EXAMPLE 5











EXPLODED VIEW



PART LIST

1. Lid	1pc	23. Front leg stand	1pc
2. Warming rack	1pc	24. Cart front panel	1pc
3. Cooking grill	1pc	25. Wheel cap	2pcs
4. Flame tamer	3pcs	26. Wheel	2pcs
5. Main burner	5pcs	27. Axis sleeve	1pc
6. Grease tray	1pc	28. Match holder	1pc
7. Left side shelf	1pc	29. Front right pole	1pc
8. Side shelf handle bezel	2pcs	30. Rear right pole	1pc
9. Side shelf handle	1pc	31. Cylinder fixing hook	1pc
10. Towel hook	4pcs	32. Right shelf front panel	1pc
11. Control knob bezel	6pcs	33. Right side shelf	1pc
12. Left side shelf front panel	1pc	34. Right side burner bowl	1pc
13. Control knob	6pcs	35. Ignition pin	1pc
14. Cart top front panel	1pc	36. Right side burner	1pc
15. Cart strengthening panel	4pcs	37. Right side burner rack	1pc
16. Cart condiment bar	1pc	38. Right burner lid	1pc
17. Rear left pole	1pc	39. Cooking plate	1pc
18. Side horizontal bar	4pcs	40. Grill body	1pc
19. Front left pole	1pc	41. Side burner valve	1pc
20. Cart horizontal bar	1pc	42. Regulator&gas hose	1pc
21. Cylinder bottom panel	1pc	43. Grease cup hanger	1pc
22. Rear leg stand	1pc	44. Grease cup	1pc

HARDWARE LIST

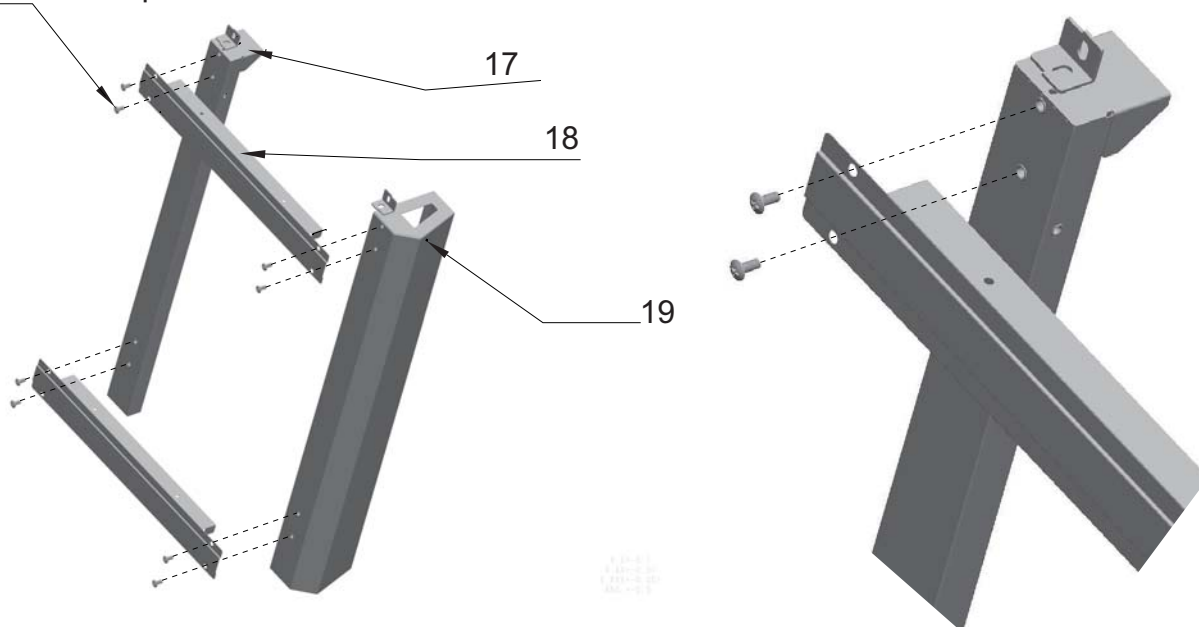
M5x12 bolt x36 pcs		M6x 8 bolt x 2 pcs	
M5 Nut x2 pcs		M10 Nut x 2 pcs	
M4 Nut x4 pcs		ø10 Washer x 2 pcs	
M4x10 black bolt x 17 pcs		M5x16 bolt x 8 pcs (pre-installed)	
M5x12 bolt and washer assembled x4 pcs			
M10x100 bolt x2 pcs			

ASSEMBLY INSTRUCTIONS

STEP 1

Attach two side horizontal bars (18) to the front left pole (19) and rear left pole (17) with eight M5x12 bolts.

M5 x12 bolt x 8pcs



STEP 2

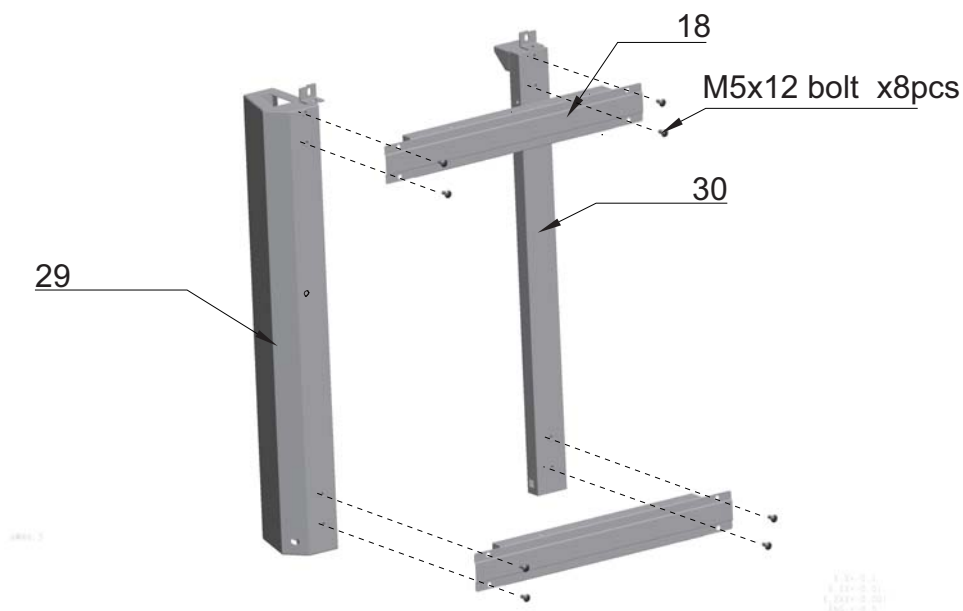
Insert rear leg stand (22) into rear left pole (17) and front leg stand (23) into front left pole (19), then secure them with two M4x10 black bolts.



ASSEMBLY INSTRUCTIONS

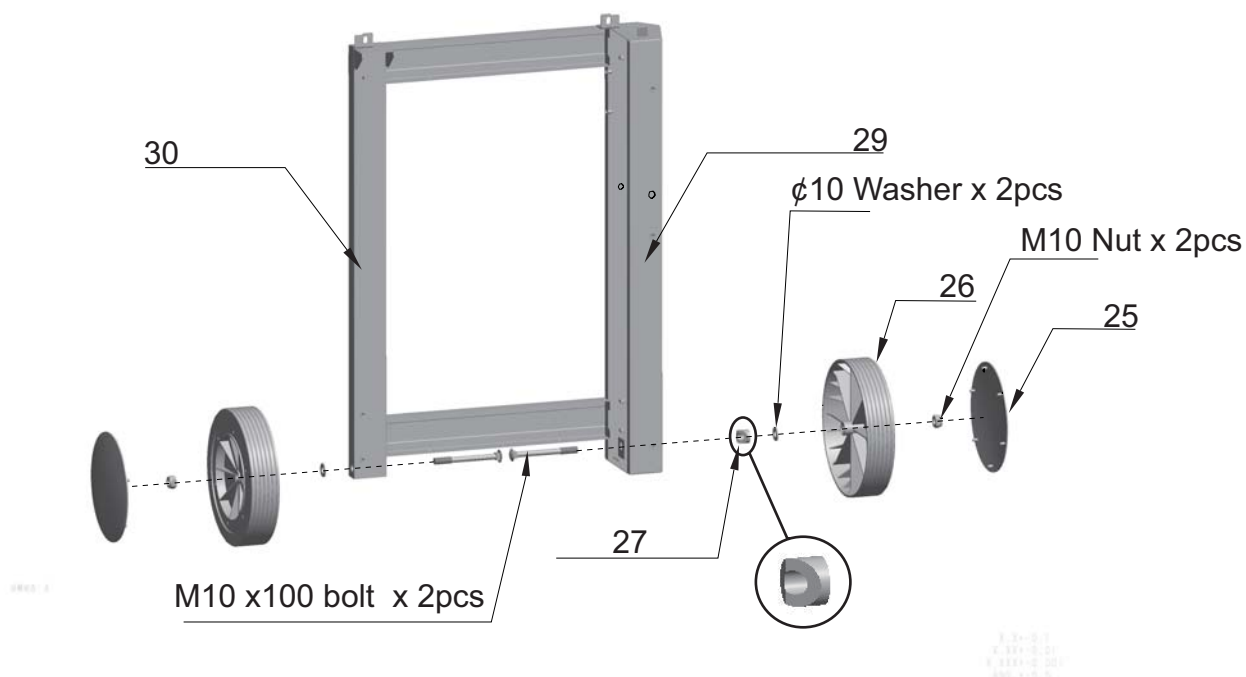
STEP 3

Attach two side horizontal bars (18) to the front right pole (29) and rear right pole (30) with eight M5x12 bolts.



STEP 4

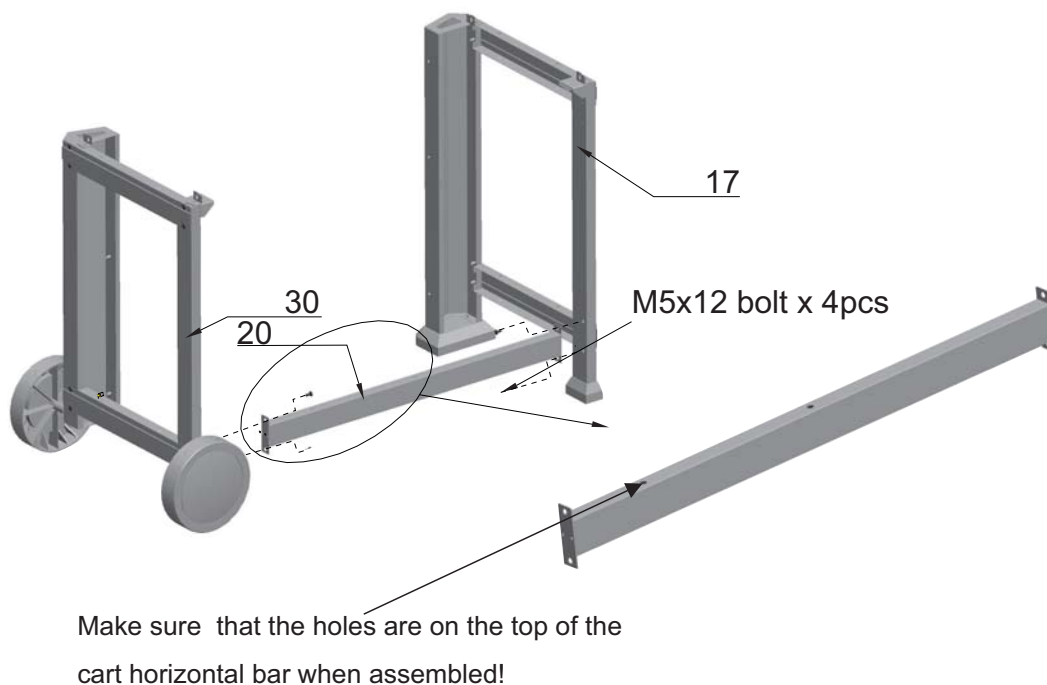
Line up the two wheels (26) to the bottom holes of front right pole (29) and rear right pole (30) with two M10 x100 bolts, install two $\phi 10$ washers and one axis sleeve (27) as illustrated. Tight them with two M10 nuts. Then attach the two wheel caps (25) to the wheels (26).



ASSEMBLY INSTRUCTIONS

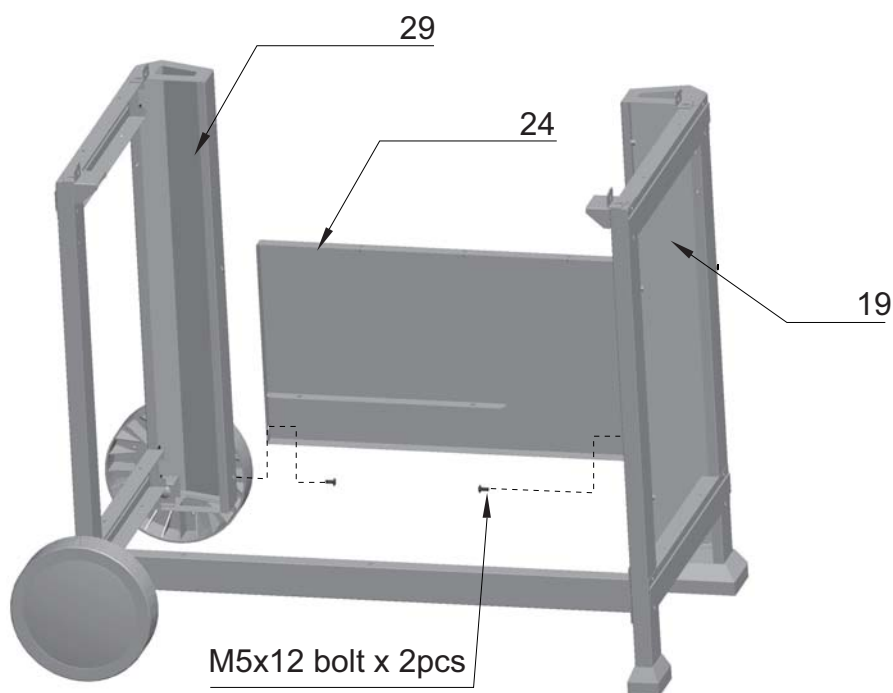
STEP 5

Attach the cart horizontal bar (20) to the rear right pole (30) and rear left pole (17) with four M5x12 bolts.



STEP 6

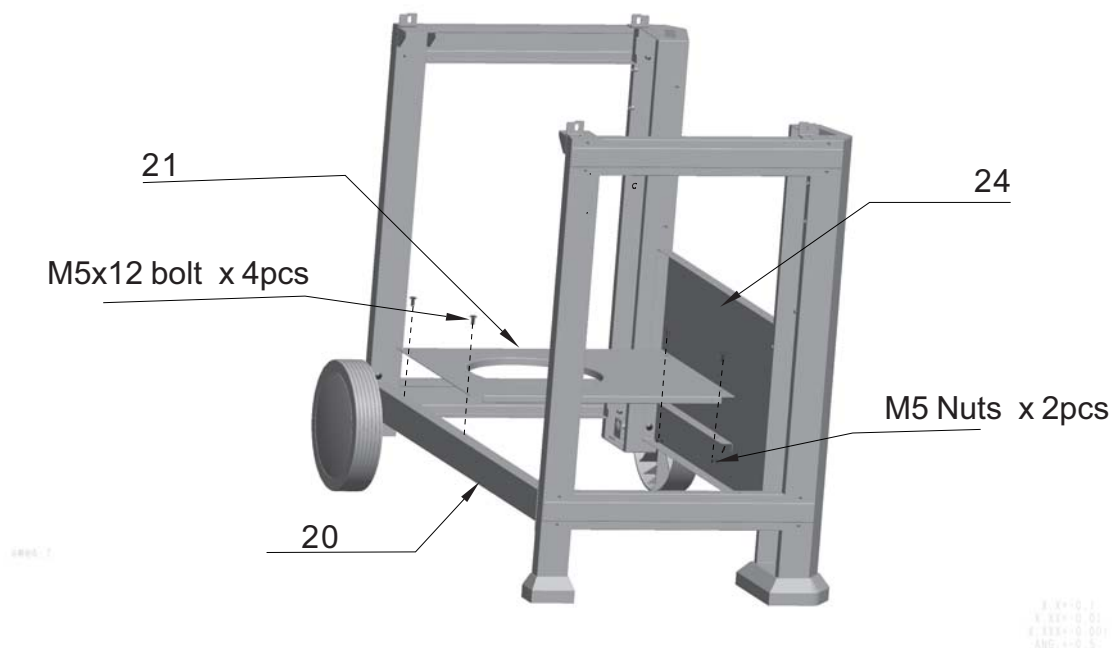
Attach the cart front panel (24) to the front right pole (29) and front left pole (19) with two M5x12 bolts.



ASSEMBLY INSTRUCTIONS

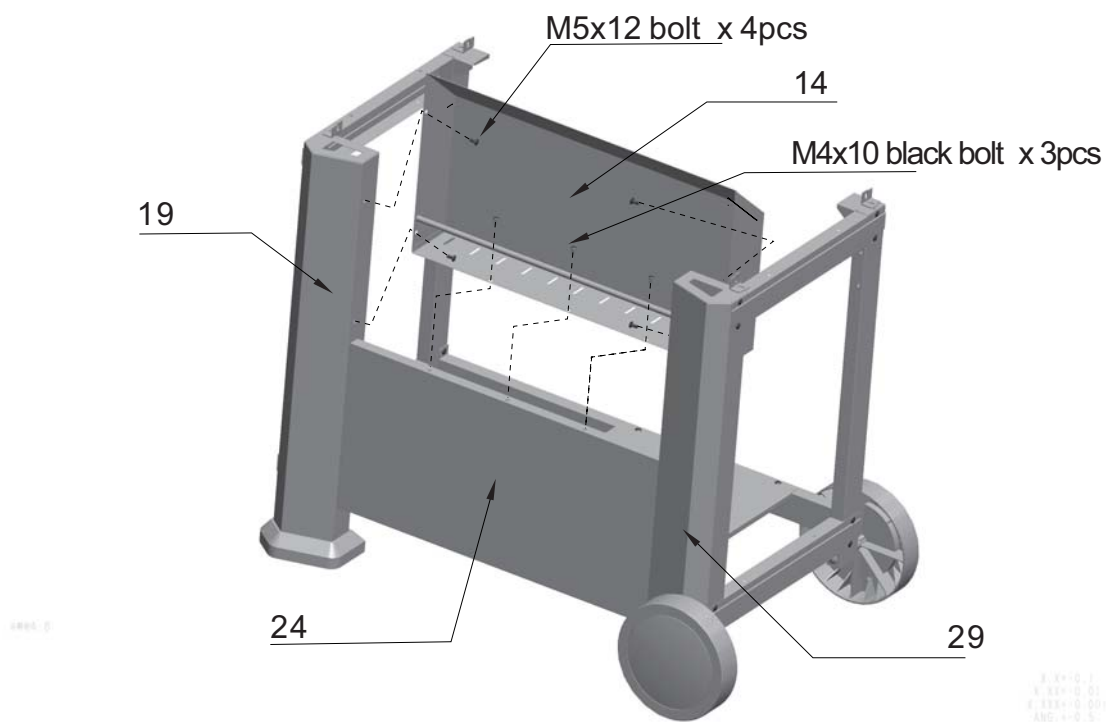
STEP 7

Attach the cylinder bottom panel (21) to the cart horizontal bar (20) and the cart front panel (24) with four M5x12 bolts and two M5 nuts.



STEP 8

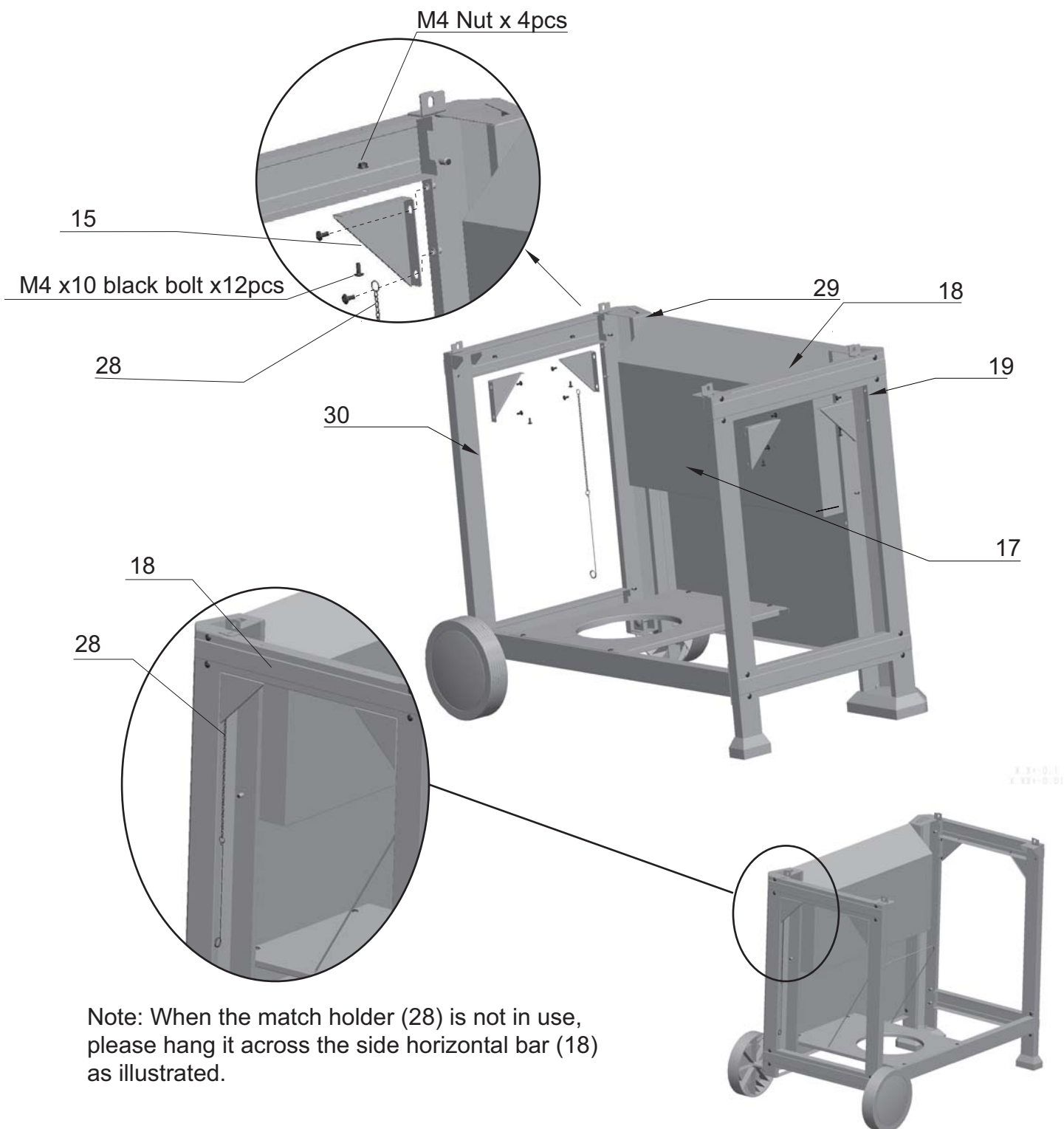
Attach the cart top front panel (14) to the front right pole (29) and front left pole (19) with four M5x12 bolts. Connect the cart top front panel (14) and the cart front panel (24) with three M4x10 black bolts.



ASSEMBLY INSTRUCTIONS

STEP 9

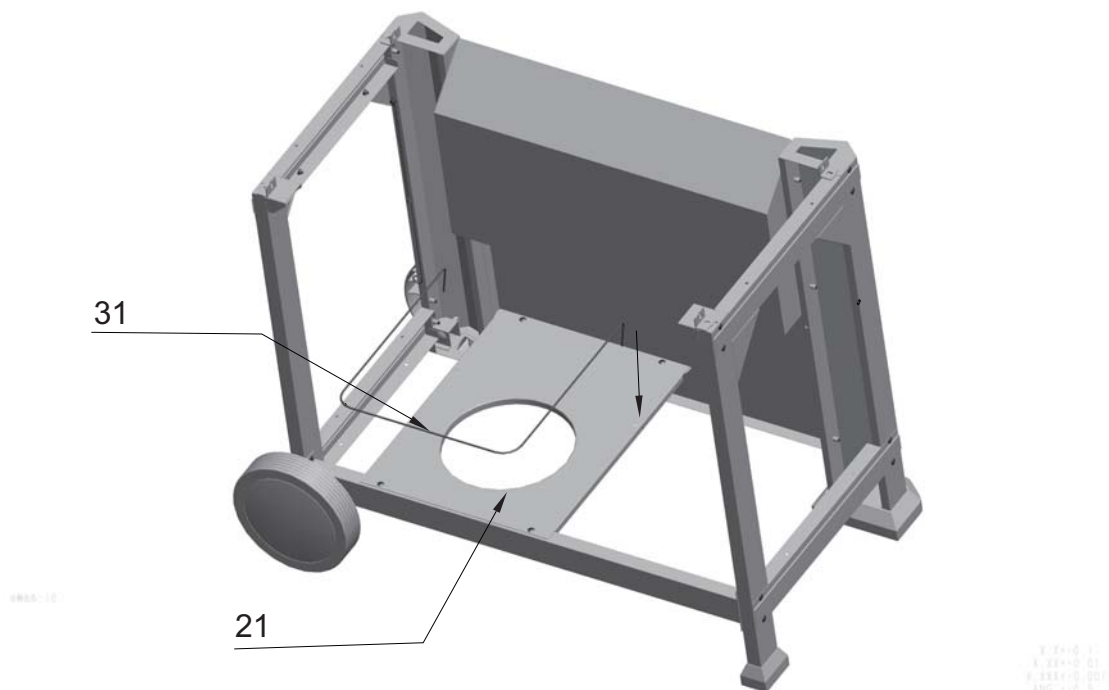
Install the four cart strengthening panels (15) to the side horizontal bar (18) with four M4x10 black bolts and four M4 nuts. Secure cart strengthening panels (15) to front right pole (29) , rear right pole (30) , front left pole (19) and rear left pole (17) with eight M4X10 black bolts. Please remember to attach the match holder (28) to the front right pole as illustrated.



ASSEMBLY INSTRUCTIONS

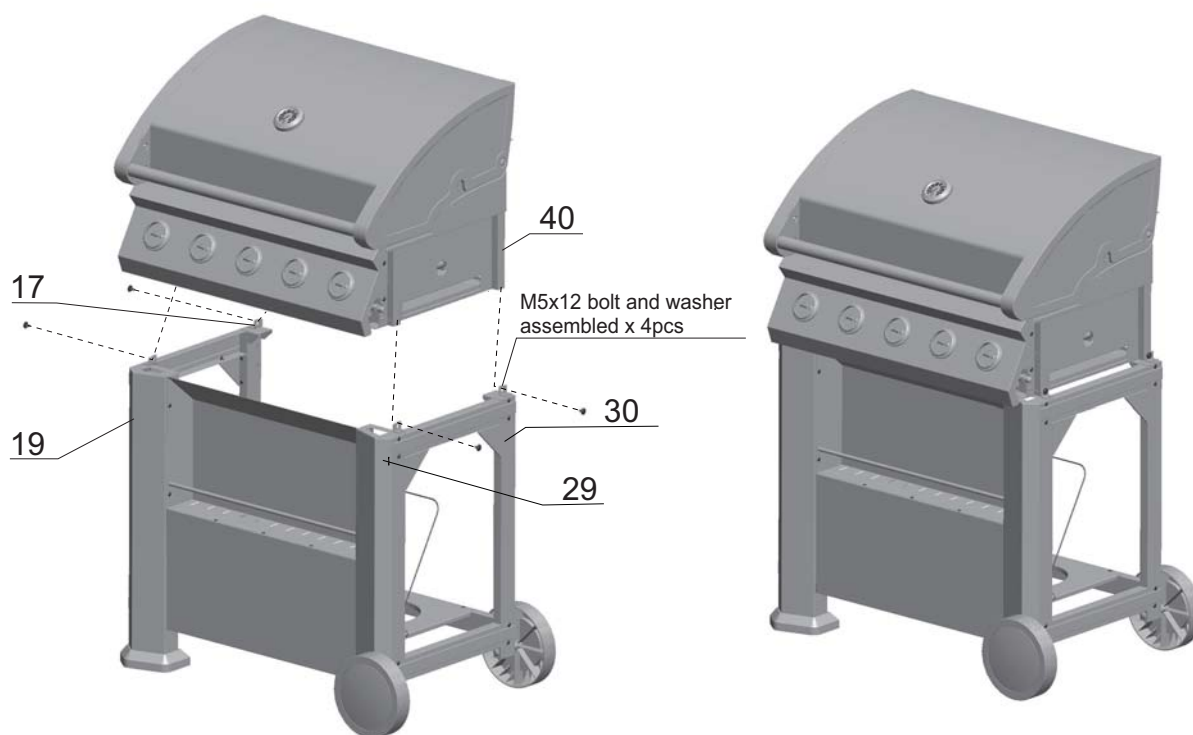
STEP 10

Insert the cylinder fixing hook (31) to the cylinder bottom panel (21) .



STEP 11

Place the grill body (40) onto the cart assembly as illustrated. Fix them with four M5x12 bolts and washer assembled, two on each side.

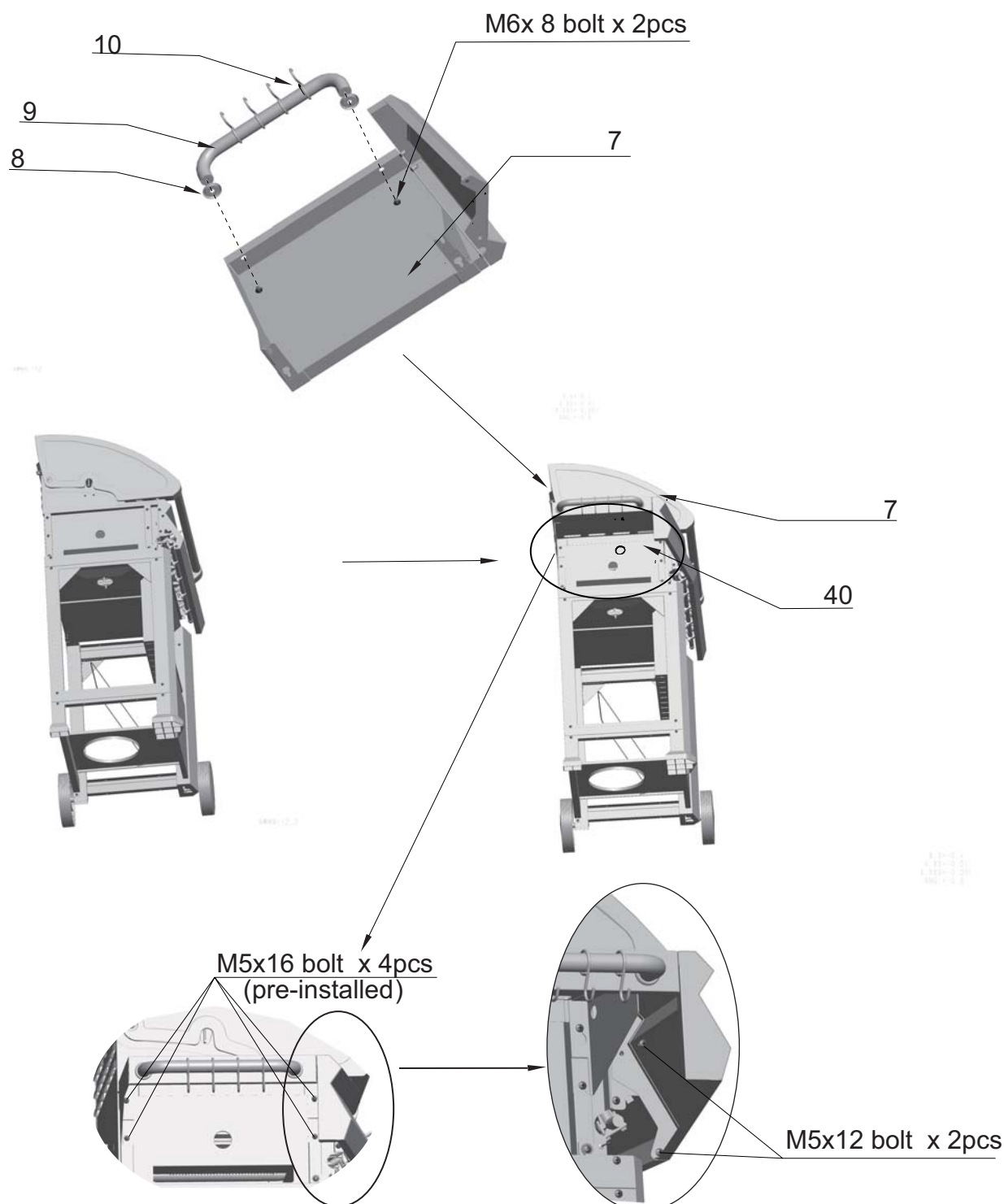


ASSEMBLY INSTRUCTIONS

STEP 12

Hang four towel hooks (10) on the side shelf handle (9). Then attach side shelf handle (9) and two side shelf handle bezels (8) to the left side shelf (7) with two M6x8 bolts.

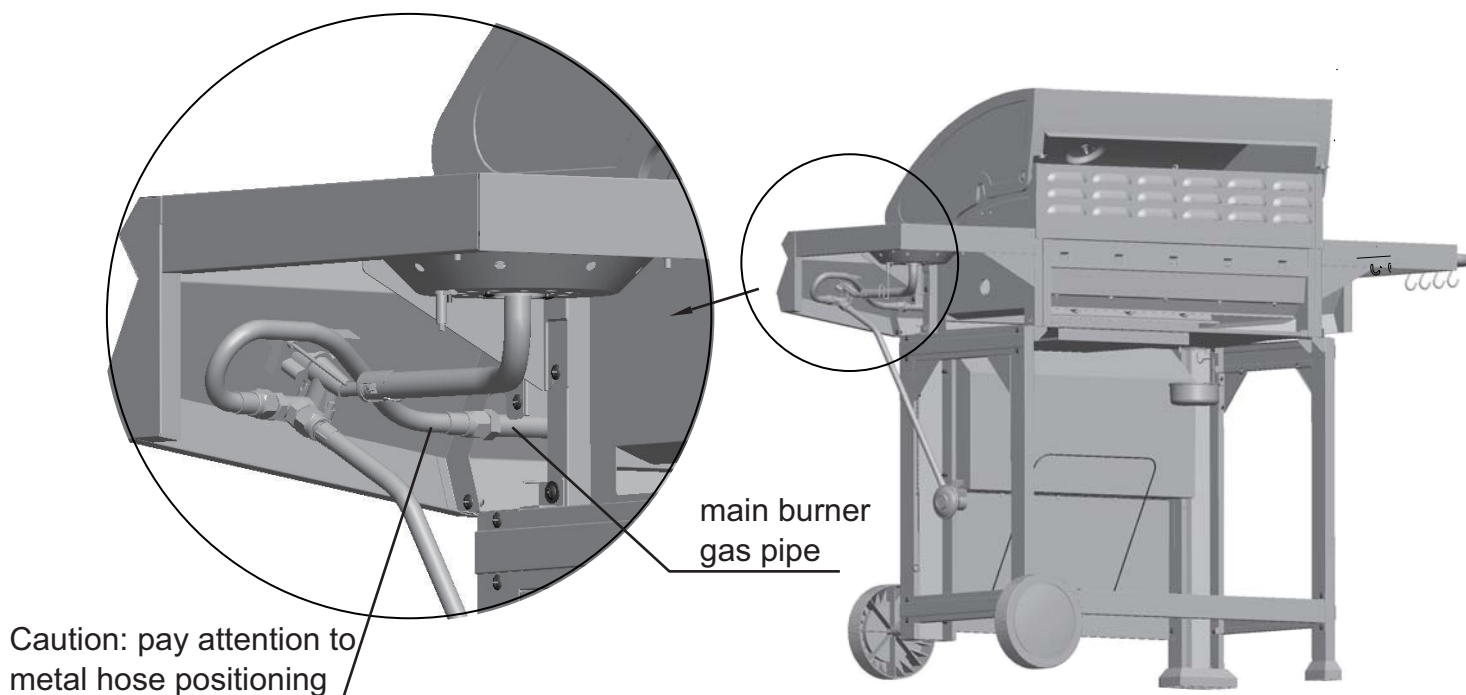
Install left side shelf (7) onto grill body (40) with four M5x16 bolts which are pre-installed on the grill body and two M5x12 bolts at the positions as illustrated. Repeat the same procedure to install right side shelf (33).



ASSEMBLY INSTRUCTIONS

STEP 13

Insert the metal hose into the main burner gas pipe and screw to tighten with two wrenches.



WARNING:

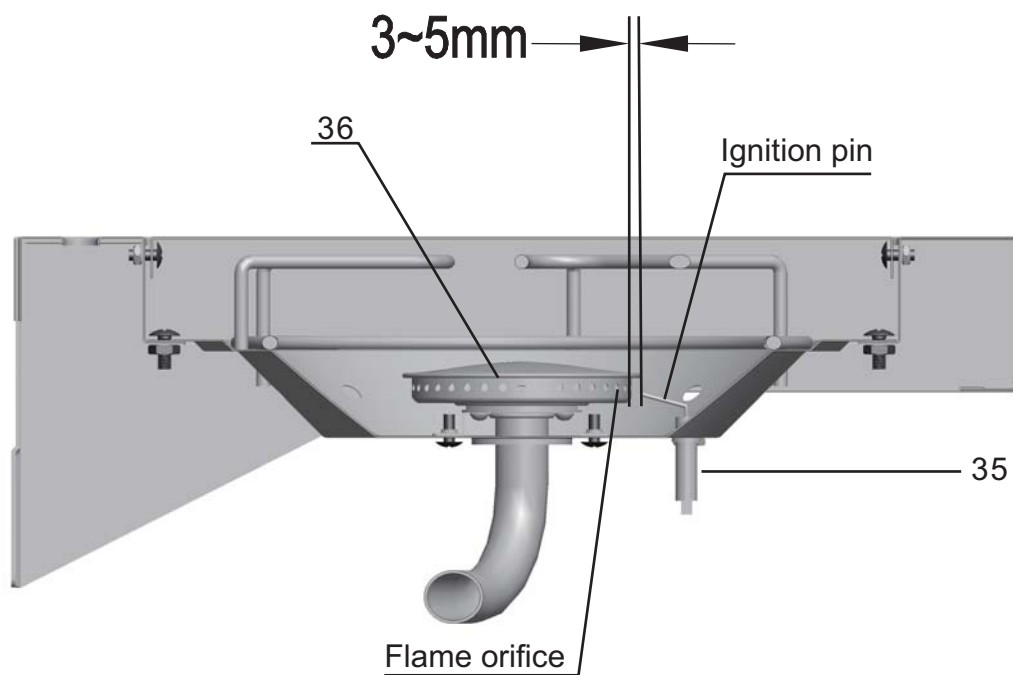
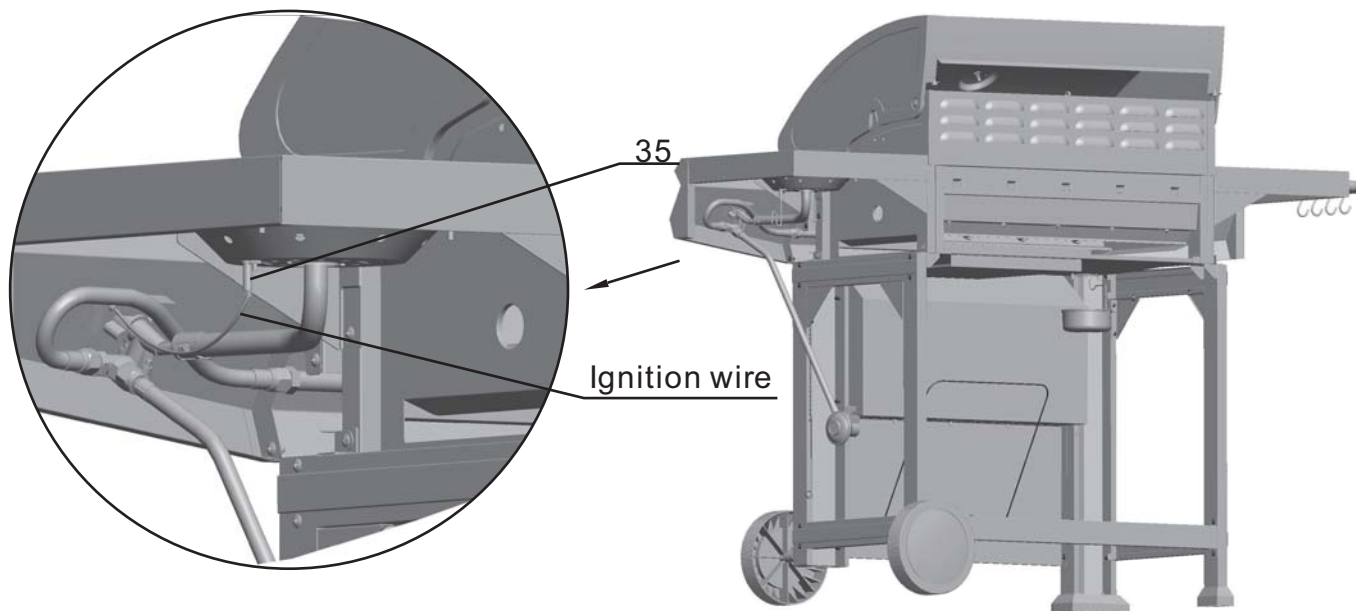
KEEP FLEXING OF THE METAL HOSE MINIMAL TO PREVENT FUTURE LEAKS.

PERFORM A LEAK TEST WITH A SOAPY SOLUTION BEFORE USING.
PLEASE REFER TO "LEAK TESTING" SECTION OF THE USER MANUAL.

ASSEMBLY INSTRUCTIONS

STEP 14

Insert the end of ignition wire to the ignition pin (35) on the side burner bowl (34) .
Note: manually adjust the gap between the ignition pin and the flame orifice around 3~5mm(0.1~0.2inch) to ensure proper ignition.

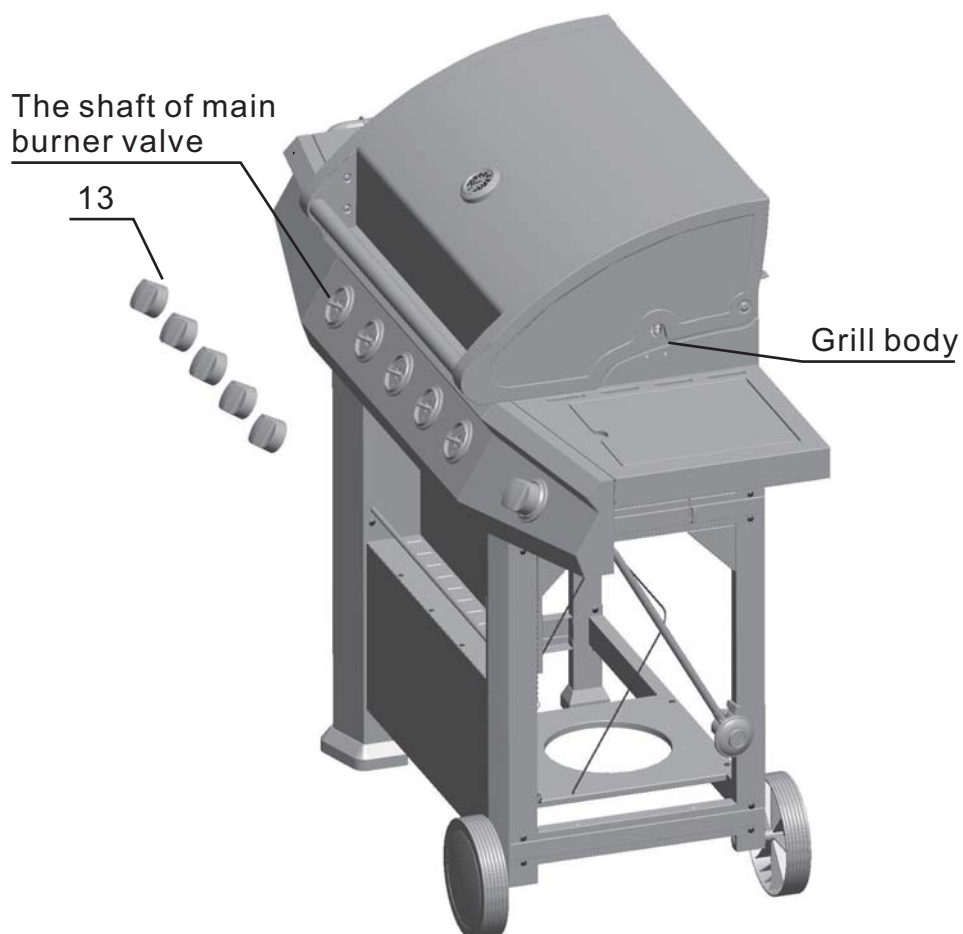


3. 24~0.3
3. 25~0.3
3. 26~0.3
3. 27~0.3

ASSEMBLY INSTRUCTIONS

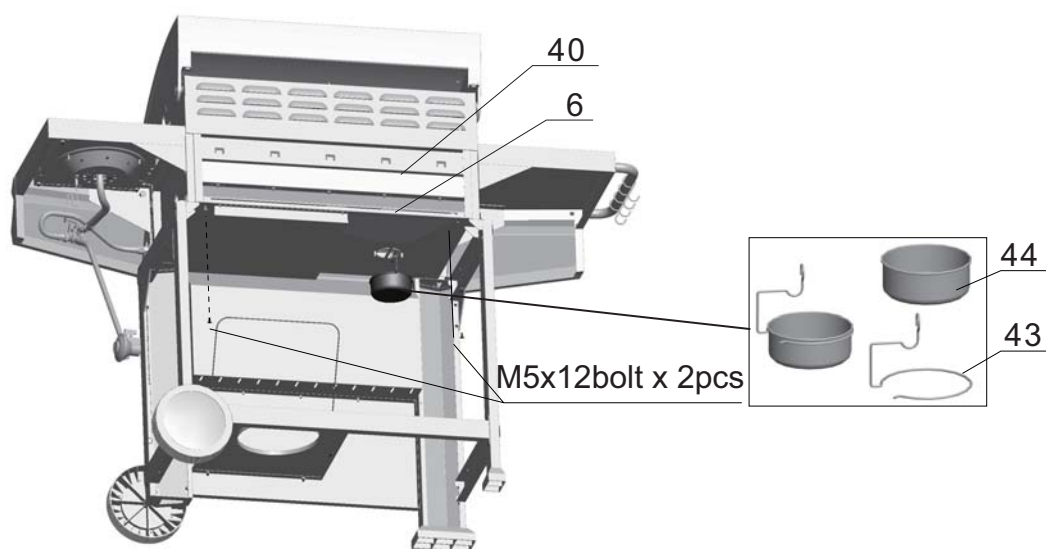
STEP 15

Install five control knobs (13) onto main burner valve shaft of grill body.



STEP 16

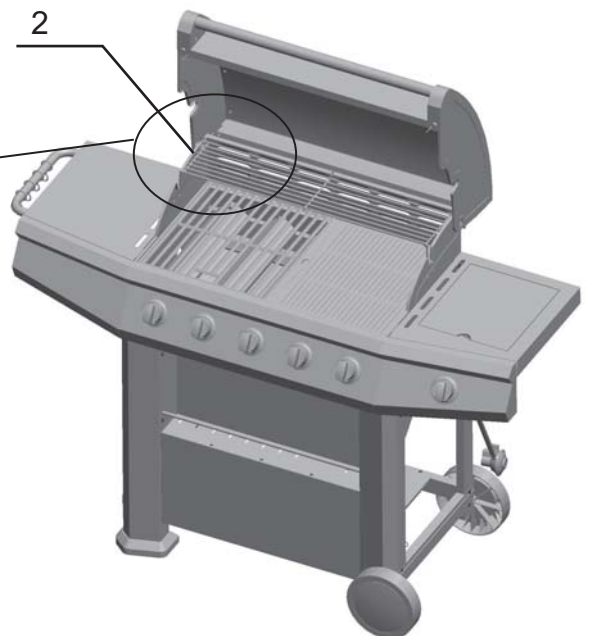
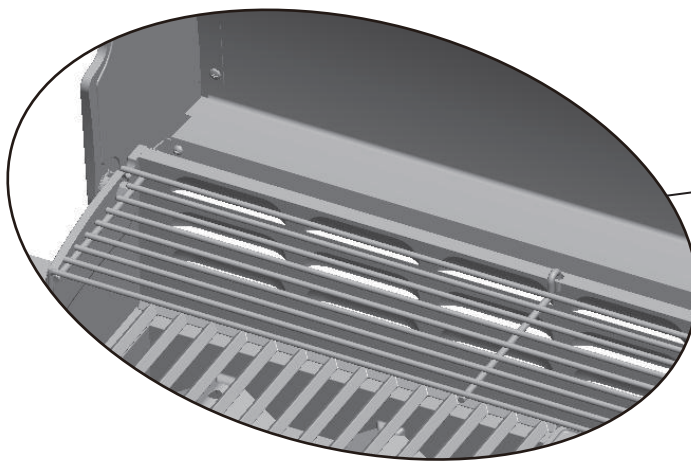
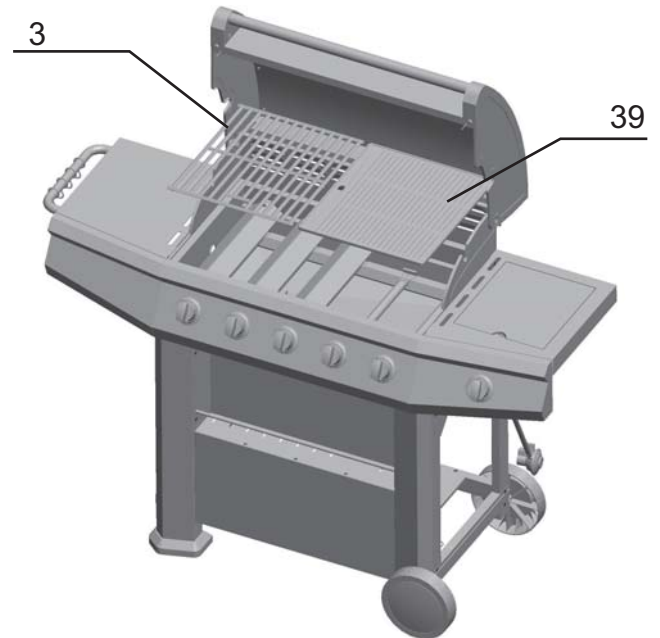
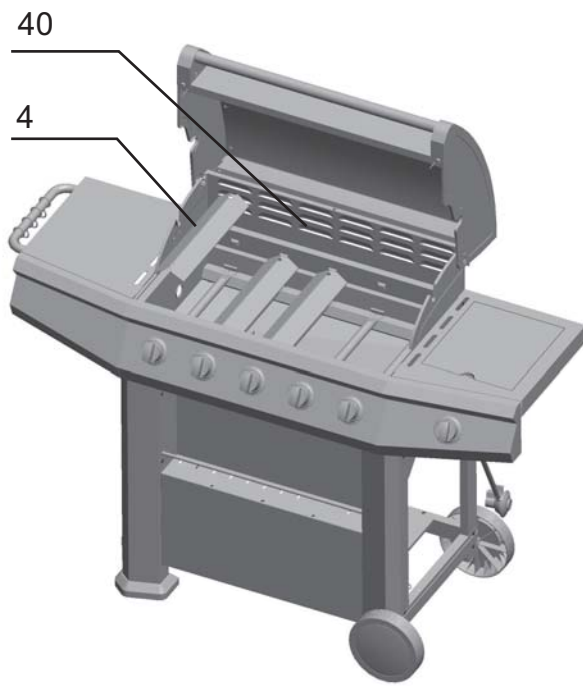
Fix grease tray (6) onto the grill body (40) with two M5x12 bolts and install grease cup hanger (43) and grease cup (44) onto grease tray assembly.



ASSEMBLY INSTRUCTIONS

STEP 17

Open the lid (1), place three flame tamers (4), one cooking grill (3), one cooking plate (39) and one warming rack (2) in turn into the grill body (40).

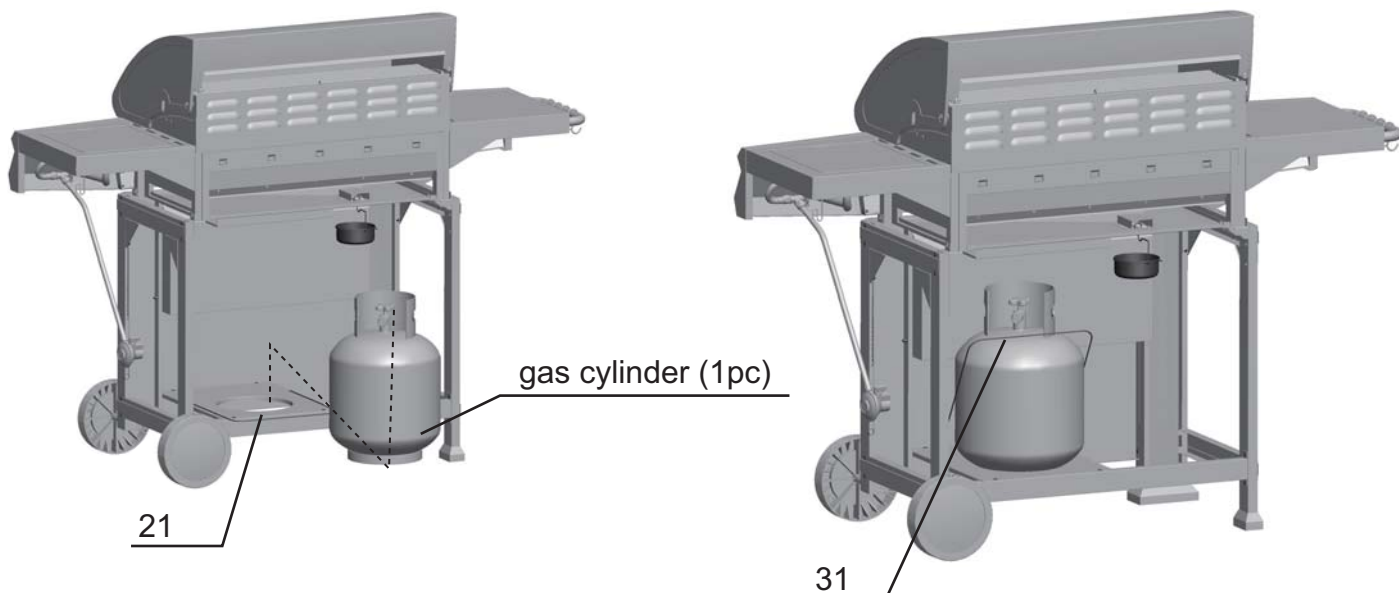


GAS CYLINDER INSTALLATION INSTRUCTIONS

STEP 1

Place gas cylinder (not included) into the hole at cylinder bottom panel(21) .

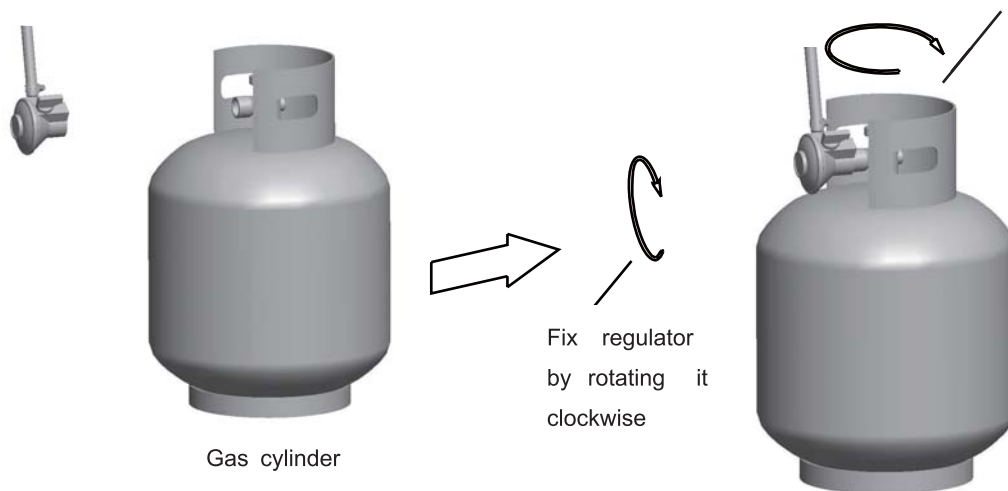
Lift the cylinder fixing hook (31) to secure the gas cylinder.



STEP 2

- 1) Check to ensure that the valve of gas cylinder is securely turned off prior to making the connection. If not, turn the valve clockwise to turn it off.
- 2) Connect the hose and regulator assembly to the gas cylinder. Turn the nut clockwise to make sure its securely tightened.

Shut off gas supply by rotating valve of gas cylinder clockwise.



GAS HOOK-UP

Only the pressure regulator and hose assembly supplied with the grill should be used. Any replacement pressure, regulator and hose assembly must be specified by the grill manufacturer.

This is a LPG configured grill.

Do not attempt to use a natural gas supply

Total gas consumption (per hour) of this grill with all burners on "MAX":

Main burner	55,000 Btu/hr.
Side burner	12,000 Btu/hr.
Total	67,000 Btu/hr.

LP GAS CYLINDER REQUIREMENTS (9Kg CYLINDER)

A dented or rusty LP Gas Cylinder may be hazardous and should be checked by your LP supplier. Never use a cylinder with a damaged valve.

Main Manifold operating pressure: 2.75 kPa.

LP GAS HOOK-UP

Ensure that the hose does not come into contact with the grease tray or the grill head.

CONNECTION

Your grill is equipped with gas supply orifices for use only with LPG. It is also equipped with a high capacity hose/regulator assembly for connection to a standard 9Kg LPG cylinder.

TO CONNECT THE L.P. GAS SUPPLY CYLINDER

1. Make sure cylinder valve is in its full off position (turn clockwise to stop).
2. Check cylinder valve to ensure it has proper external male threads.
3. Make sure all burner valves are in the off position.
4. Inspect valve connections, port and regulator assembly. Look for any damage or debris.

Remove any debris. Inspect hose for damage. Never attempt to use damaged or obstructed equipment. See your local LP gas dealer for repair.

5. When connecting regulator assembly to the valve, hands tighten the nut clockwise to a complete stop. Do not use a wrench to tighten. Use of a wrench may damage the quick coupling nut and result in a hazardous condition.
6. Open the cylinder valve fully (counterclockwise). Use a soapy water solution to check all connections for leaks before attempting to light the grill. See below. If a leak is found, turn the cylinder valve off and do not use the grill until a local LP gas dealer can make repairs.

To disconnect LP gas cylinder:

1. Turn the burner valves off.
2. Turn the cylinder valve off fully (turn clockwise to stop). Detach the regulator assembly from the cylinder valve by turning the quick coupling nut counterclockwise.

PROPER PLACEMENT AND CLEARANCE OF GRILL

Never use your gas grill in a garage, porch, shed, breezeway or any other enclosed area. Your gas grill is to be used **outdoors only**, at least 900mm from the back and 600mm from side of any combustible surface. Your gas grill should not be used under overhead combustible construction. Do not obstruct the flow of ventilation air around the gas grill housing. This outdoor gas grill is not intended to be installed in or on recreational vehicles and/or boats.

GAS HOOK-UP

- * **Never** connect an unregulated LP gas cylinder to your gas grill. The gas regulator assembly supplied with your gas grill is adjusted to have an outlet pressure of 2.75 kPa for connection to an LP gas cylinder.
- * Replacement regulators and hose assemblies must be those specified in this manual.
- * Have your LP gas cylinder filled by a reputable LPG dealer and visually inspected and re-qualified at each filling.
- * a) Do not store a spare LP gas cylinder under or near this appliance.
- * b) Never fill the cylinder beyond 85 percent full.
- * c) If the information in a) and b) is not followed exactly a fire causing death or serious injury may occur.
- * Always keep LP gas cylinders in an upright position.
- * Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this gas grill.
- * Do not subject the LP gas cylinder to excessive heat.
- * Never store an LP gas cylinder indoors. If you store your gas grill in the garage or other indoor location, always disconnect the LP gas cylinder first and store it safely outside.



- * LP gas cylinder must be stored outdoors in a well-ventilated area and out of reach of children. Disconnected LP gas cylinder must not be stored in a building, garage or any other enclosed area.
- * When your gas grill is not in use the gas must be turned off at the LP gas cylinder.
- * The regulator and hose assembly must be inspected before each use of the grill. If there is excessive abrasion or wear or if the hose is cut, it must be replaced prior to the grill being used again.
- * Keep the gas regulator hose away from hot grill surfaces and dripping grease. Avoid unnecessary twisting of hose. Visually inspect the hose prior to each use for cuts, cracks, excessive wear or other damage.

If the hose appears damaged do not use the gas grill.

- * **Never** light your gas grill with the lid closed or before checking to ensure the burner tubes are fully seated over the gas valve orifices.
- * **Never** allow children to operate your grill.

WARNING

A strong gas smell or the hissing sound of gas indicates a serious problem with your gas grill or the LP gas cylinder. Failure to immediately follow the steps listed below could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

- * Shut off gas supply to the gas grill.
- * Turn the control knobs to OFF position.
- * Put out any flame with a proper fire extinguisher.
- * Open Grill Lid.
- * Get away from the LP gas cylinder.
- * Do not try to fix the problem yourself.
- * If odor continues or you have a fire you can not extinguish, call your fire department. Do not call from near the LP gas cylinder because your telephone is a form of electrical device and could create a spark resulting in fire and/or explosion.

LEAK TESTING

GENERAL

Although all gas connections on the grill are leak tested at the factory prior to shipment, a complete gas tightness check must be performed at the installation site due to possible mishandling in shipment, or excessive pressure unknowingly being applied to the unit. Periodically check the whole system for leaks following the procedures listed below. If the smell of gas is detected at any time, you should immediately check the entire system for leaks.

BEFORE TESTING

Make sure that all packing material is removed from the grill including the burner tie-down straps.

DO NOT SMOKE WHILE LEAK TESTING.

NEVER LEAK TEST WITH AN OPEN FLAME.

Make a soap solution of one part liquid detergent and one part water. You will need a spray bottle, brush, or rag to apply the solution to the fittings. For the initial leak test, make sure the L.P. cylinder is full.

TO TEST

Make sure all control valves are in the "OFF" position. Turn the gas supply on. Check all connections from the L.P. cylinder up to and including the connection to the manifold pipe assembly (the pipe that goes to the burners). Use the soap solution and spray or brush it onto all of these connections. Soap bubbles will appear where a leak is present. If a leak is present, immediately turn off the gas supply, tighten any leaking fittings, turn gas on, and recheck. Should the gas continue to leak from any or all of the fittings, turn off the gas supply, and contact the place of purchase.

Only those parts recommended by the manufacturer should be used on the grill. Substitution will void the warranty. Do not use the grill until all connections have been checked and do not leak.

GAS FLOW CHECK

Each grill burner is tested and adjusted at the factory prior to shipment; however, variations in the local gas supply may make it necessary to adjust the burners, the flames of the burners should be visually checked.

Flames should be blue and stable with no yellow tips, excessive noise or lifting. If any of these conditions exist, check to see if the air shutter or burner ports are blocked by dirt, debris, spider webs, etc. If you have any questions regarding flame stability, please call the place of purchase.

ALWAYS CHECK FOR LEAKS AFTER EVERY LP TANK CHANGE

Check all gas supply fittings for leaks before each use. It is handy to keep a spray bottle of soapy water near the shut-off valve of the gas supply line. Spray all the fittings. Bubbles indicate leaks.

The gas must be turned off at the supply cylinder when the unit is not in use.

If the appliance is stored indoors the cylinder must be disconnected and removed from the appliance. Cylinders must be stored outdoors in a well-ventilated area and out of the reach of children.

INSTALLER FINAL CHECK

- ☐ Specified clearance maintained 600mm from sides of combustibles, and 900mm from the back.
- ☐ All internal packaging removed.
- ☐ Knobs turn freely.
- ☐ Burners are tight and sitting properly on orifices.
- ☐ Pressure regulator connected and set for 2.75 kPa LP gas. Gas connections to grill using hose & regulator assembly provided (pre-set for 2.75 kPa).
- ☐ Unit tested and free of leaks.
- ☐ User informed of gas supply shut off valve location.

OPERATING INSTRUCTIONS

USING THE GRILL:

Grilling requires high heat for searing and proper browning. Most foods are cooked at the “MAX” heat setting for the entire cooking time. However, when grilling large pieces of meat or poultry, it may be necessary to turn the heat to a lower setting after the initial browning. This cooks the food through without burning the outside. Foods cooked for a long time or foods basted with a sugary marinade may need a lower heat setting near the end of the cooking time.

TO BEGIN

1. Make sure the grill has been leak tested and is properly located.
2. Remove any remaining packing material.
3. Light the grill burners using the instructions.
4. Turn the control knob(s) to “MAX” and preheat the grill for 15 minutes. The grill lid can be closed during the appliance preheat period, but should never be left unattended.
5. Place the food on the grill and cook to the desired doneness. Adjust heat setting, if necessary. The control knob may be set to any position between “MAX” and “MIN”.

NOTE: The grill is designed to grill efficiently without the use of lava rocks or briquettes of any kind. Heat is radiated by the stainless steel flame tamers positioned above each burner.

NOTE: The hot grill sears the food, sealing in the juices. The longer the preheat lasts, the faster the meat browns and the darker the grill marks.

DO NOT LEAVE THE GRILL UNATTENDED WHILE COOKING, OR DURING PREHEATING.

LIGHTING INSTRUCTIONS

WARNING: IMPORTANT!

BEFORE LIGHTING...

Inspect the gas supply hose prior to turning the gas "ON". If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use. Do not use the grill if the odor of gas is present. Only the pressure regulator and hose assembly supplied with the unit should be used. Never substitute regulators for those supplied with the grill. If a replacement is necessary, contact the factory for proper replacement.

Screw the regulator (type QCC1) onto the cylinder. Leak check the hose and regulator connections with a soap and water solution before operating the grill, see leak testing section.

To Light the Grill Burner

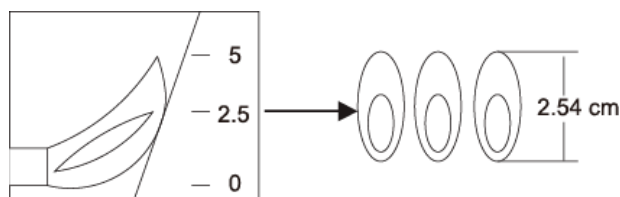
Always keep your face and body as far from the grill as possible when lighting.

Make sure all knobs are in the OFF position "•", then turn on the gas supply from the LP tank.

The ignitor is built into the valve. To ignite each burner simply push in and turn the valve anti-clockwise to the MAXIMUM position which will also cause a clicking noise which indicates the sparking of the ignitor to light the burner. If the burner does not light, wait 5 minutes for any excess gas to dissipate and then retry.

FLAME CHARACTERISTICS

Check for proper burner flame characteristics. Each burner is adjusted prior to shipment; however, variations in the local gas supply may take minor adjustments.



Burner flames should be blue and stable with no yellow tips, excessive noise, or lifting. If any of these conditions exist, call our customer service line. If the flame is yellow, it indicates insufficient air. If the flame is noisy and tends to lift away from the burner, it indicates too much air.

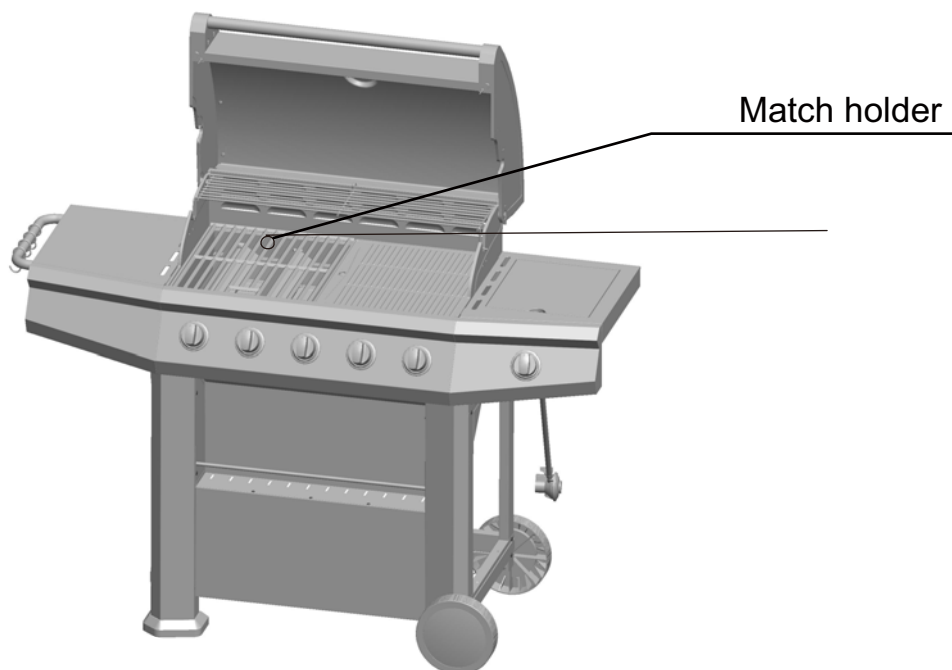
Visually check the burner flames prior to each use, the flames should look like this picture, if flames do not, refer to the CARE & MAINTENANCE of this manual. If these conditions exist, call our customer service line. If the flame is yellow, it indicates insufficient air. If the flame is noisy and tends to lift away from the burner, it indicates too much air.

TO MATCH LIGHT THE GRILL

If the burner will not light after several attempts then the burner can be match lit.

1. Open lid before lighting.
2. Turn the burner control knobs to "•".
3. Open the cylinder valve under the section.
4. Place a paper match in the end of the match holder. Strike the match and place through the cooking grate to the LEFT burner of 1/2" (1 to 2 cm) away.
5. Turn on the LEFT burner control knob to "MAX" position. The burner should light within 5 seconds.
6. If the burner does not light, turn the control knob to "OFF" and wait 5 minutes for gas to dissipate and repeat lighting procedure.
7. Once lit, light adjacent burners in sequence by pressing in and rotating the control knob to the "MAX" position.
8. If the burner does not light within the first few attempts of match lighting, there is a problem with the gas supply. Turn off the gas at the burner and cylinder. DO NOT attempt to operate the grill until the problem is found and corrected. See "Trouble Shooting" section of this manual on page 36.

LIGHTING INSTRUCTIONS



Keep a spray bottle of soapy water near the gas supply valve and check the connections before each use.

Do not attempt to light the grill if odor of gas is present.

USING THE SIDE BURNER

WARNING: IMPORTANT!

USING THE SIDE BURNER

Inspect the gas supply hose prior to turning the gas "ON". If there is evidence of cuts, wear or abrasion, it must be replaced prior to use. Do not use the side burner if the odor of gas is present.

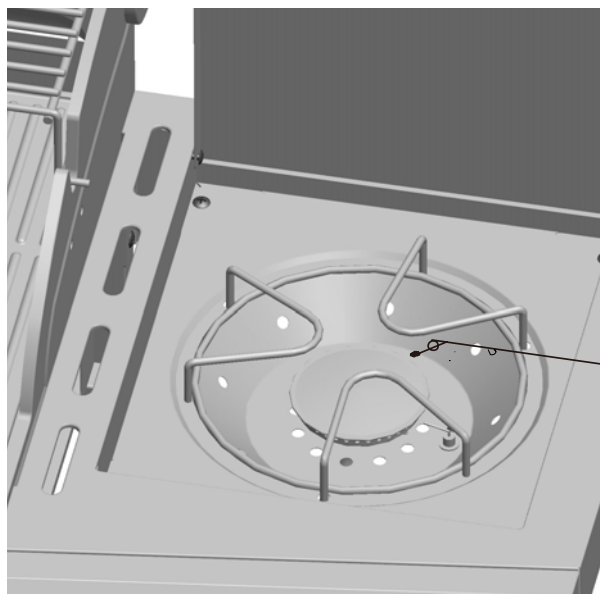
WARNING: Always keep your face and body as far away from the burner as possible when lighting.

LIGHTING INSTRUCTION

Lift up the side burner lid and make sure the control knob is on "OFF" position, then open the cylinder. To light the side burner, remove any cooking utensils from the burner grate. Push and turn the control knob counterclockwise to the "IGNITE/MAX" position. A clicking sound will indicate the sparking of the ignitor to light the burner. If the burner does not light after 5 clicks, turn the control knob to "OFF". If the smell of gas is detected and the igniter is not functioning, immediately turn the control knob "OFF". Allow 5 minutes for any accumulated gas to dissipate. If the side burner igniter is not functioning, see the following section for match lighting.

MATCH LIGHTING THE SIDE BURNER

1. Open the lid to the side burner before lighting.
2. Turn the burner control knob to "OFF".
3. Strike and carefully place a match approximately 1/2" (1 to 2 cm) from the burner.
4. Turn the side burner control knob to the "MAX" position. The burner should light within 5 seconds.
5. If the burner does not light, turn the control knob to "OFF" and wait 5 minutes for gas to dissipate and repeat lighting procedure.
6. If the burner does not light within the first few attempts of match lighting, there is a problem with the gas supply. Turn off the gas at the burner and cylinder. DO NOT attempt to operate the grill until the problem is found and corrected. See "Trouble Shooting" section of this manual on page 36.



CARE & MAINTENANCE

STAINLESS STEEL

Your BBQ features Stainless Steel components, using moderate grade Stainless Steels. All Stainless Steel grades require a level of care and protection to retain their appearance. **Stainless Steels are not immune to corrosion and neither are they maintenance-free, contrary to popular public perception.** Even the highest marine grades of Stainless Steel require frequent cleaning with fresh water to avoid oxidation and other corrosive issues.

Modern tastes dictate that your BBQ features Stainless Steel with a brushed finish. This brushed finish is attained by running Stainless Steel sheets through an abrasive process that removes the mirror finish and leaves the brushed finish. Brushed-finish Stainless Steel requires frequent cleaning and care, to maintain its quality of appearance. Without adequate care it is realistic to expect that it will show signs of corrosion in time.

Stainless Steel is definitely not a maintenance-free material. Cleanliness and Stainless Steel are closely related.

After assembly, **we recommend that owners apply a thin layer of Olive Oil with a clean rag, to all exposed Stainless Steel areas.** This should then be polished in and buffed off with another clean rag to a non-oily finish. This process will aid protection against dirt and other corrosive contaminants, by providing a temporary food-safe shield. The Olive Oil layer also makes later polishing and removal of fingerprints easier. This process should be repeated frequently when cleaning your grill.

You may have bought a protective cover for your BBQ. It is recommended that a BBQ cover should be used at all times when the BBQ is not in use to protect your investment. **However it is vital to understand that unless the BBQ is cool, clean and dry when the cover is fitted, use of a cover can in fact be detrimental.** A cover placed on a warm, wet or unclean BBQ (or any mix of these factors) can in fact

be a very effective corrosion breeder!

For this reason, **the BBQ should always be cool, cleaned of any surface contaminants or dirt and be thoroughly dry before a protective cover is fitted.** This is especially important before a BBQ is stored for any length of time i.e. if the BBQ doesn't get frequent use, or when the BBQ is stored away over winter months.

In order to maintain the quality of the finish of your Stainless Steel BBQ, the owner must be vigilant with care and maintenance according to this advice.

Look after your investment carefully and it will serve you well for many years to come.

GRILL AND PLATE

The easiest way to clean the cast iron grill and plate cookware is immediately after cooking is finished and the barbecue and gas supply is turned off. Wear a barbecue mitt to protect your hand from the heat and steam. Dip a brass bristle barbecue brush in tap water and scrub the grill and hot plate. Dip the brush frequently in the bowl of water. Water and steam created on contact with the hot grill and plate assists the cleaning process by softening any food particles for removal. If the grill and hot plate are allowed to cool before cleaning, the cleaning process will be more difficult.

BURNERS

Extreme care should be taken when moving a burner as it must be correctly centered on the orifice before any attempt is made to relight the grill. Frequency of cleaning will depend on how often you use the grill.

GRILL BURNER CLEANING

Ensure the gas supply is off and the knobs are in the "OFF" position. Make sure the grill is cool. Clean the exterior of the burner with a wire brush. Clear stubborn scale with a metal scraper. Clear any clogged ports with a straightened paper clip. Never use a wooden toothpick as it may break off and clog the port. Please note if insects or other obstructions are blocking the flow of gas through the burner, see "TROUBLESHOOTING" section of this manual.

CARE & MAINTENANCE

GREASE TRAY CLEANING

The grease tray should be emptied and wiped down periodically and washed in a mild detergent and warm water solution. A small amount of sand or cat litter should be placed in bottom of grease tray to absorb the grease. Check the grease tray frequently, don't allow excess grease to accumulate and overflow out of the grease tray. Excess grease presents a fire hazard.

SIDE BURNER CLEANING:

Clean the exterior of the burner with a brush. Clear any clogged burner ports with a straightened steel wire. Never enlarge the burner ports. Never use a wooden toothpick as it may break off and clog the port.

Check your grill for the following items every six months

Make sure the area around the grill free and clear of combustible materials.

1. Make sure the combustion and ventilation openings are not obstructed.
2. Make sure the ventilation openings of the cart are not obstructed.
3. Visually check the burner flames.
4. Clean your grill as described above.
5. Check the grill for insect nests as described in the troubleshooting section on page 38.

CARE AND MAINTENANCE

Regularly clean your barbecue between uses and especially after extended periods of storage. Ensure the barbecue and its components are sufficiently cool before cleaning. Do not leave the barbecue exposed to outside weather conditions or stored in damp, moist areas.

- Never douse the barbecue with water when its surfaces are hot.
- Never handle hot parts with unprotected hands

Whilst our products are made to the highest standards and all care is taken to make them as weather proof as possible, we cannot accept responsibility for rust occurring on exposed metal parts unless this is a result of faulty manufacture or parts.

In order to extend the life and maintain the condition of your barbecue, we strongly recommend that the unit be covered when not in use, especially during the winter months.

NOTE: To avoid corrosion, the BBQ should always be cool, clean and dry before a protective cover is fitted.

STAINLESS STEEL CARE & CLEANING ADVICE

Cleanliness and stainless steel are closely related. Stainless steel performs best when clean – cleanliness is essential for maximum resistance to corrosion and to maintain the good looks and life of your BBQ.

a) TYPE OF SURFACE CONTAMINANTS

● Fingerprints and Stains

Fingerprints and mild stains resulting from normal use are the most common surface contaminates. They can be removed with a glass cleaner or with a soft rag. This should be followed by a thorough warm water rinse.

● Dirt

Like any surface that is exposed to the environment especially in coastal areas, stainless steel can get dirty. Cleaning with warm water with or without a gentle detergent is sufficient. Next in order are mild non-scratching abrasive powders such as typical household cleaners. These can be used with warm water, bristle brushes, sponges, or clean cloths. Carbon steel brushes or steel wool should be avoided as they may leave particles embedded on the surface which can lead to RUSTING. Cleaning should always be followed by rinsing in clean hot water.

● Grease

Greases may soil stainless steel surfaces in food preparation. These soils may be mildly corrosive if left or may not allow the surface to maintain passivity, and so regular removal is a necessity for the appearance.

b) TYPES OF CLEANERS AND METHODS

Consider the possibility of scratching and the potential for post-cleaning corrosion caused by incompletely removed cleaners. Avoid using abrasive cleaners unless absolutely necessary.

CARE & MAINTENANCE

- **Clean Water and Wipe**

A soft cloth and clean warm water should always be the first choice for mild stains and loose dirt and soils. A final rinse with clean water and a dry wipe will complete the process and eliminate the possibility of water stains,

- **Household Cleaners**

Household cleaners fall into two categories: detergent (non-abrasive) and abrasive cleaners. Abrasive cleaners are more effective but introduce the possibility of scratching the surface. A neutral cleaner low in chloride is essential. The cleaning method generally employed with these cleaners is to apply them to the stainless surface and follow by cloth wiping in the direction of the grain or polish lines (not across them). The cleaned surface should be thoroughly rinsed with clean water and wiped dry with a soft cloth if water streaking is a consideration.

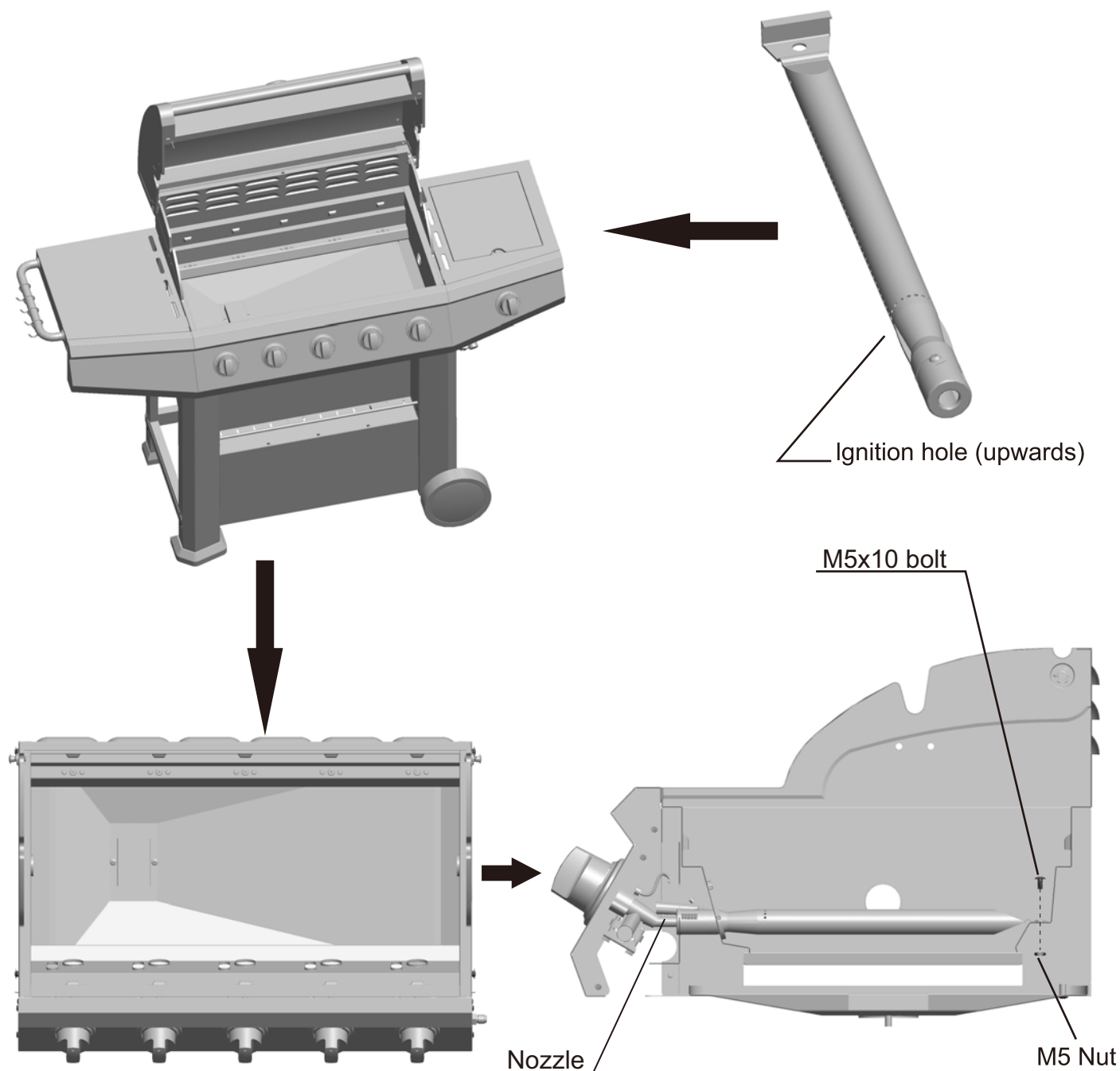
c) CARE OF STAINLESS STEEL IN YOUR BBQ

The cleaner stainless steel can kept while in storage or during use, the greater the assurance of optimum corrosion resistance. In order to maintain the good looks and life of your BBQ, follow these summary tips on the care of stainless steel:

- Avoid the use of oily rags or greasy cloths when wiping the surface.
- Use clean, soft cloths or sponges to clean your grill.
- Carbon steel brushes or steel wool should never be used.
- Do routine cleaning of exposed surfaces.
- After cleaning, rinse thoroughly with water.
- Cleaning with chloride-containing detergents must be avoided.
- On polished finishes, rubbing or wiping should be done in the direction of the polish lines, NOT across them.
- Only when clean & dry, a protective coat of olive oil can be applied and rubbed into stainless steel surfaces to protect and enhance the stainless steel.

HOW TO REPLACE MAIN BURNER

Warning: Replacing the main burners should be done by a qualified service person!



Step 1

Place the main burner (5) onto grill body (39) and make sure the ignition hole face upward and nozzle insert into the main burner tube.

Step 2

Fix one main burner (5) to the grill body (39) with one M5x 10 bolt and one M5 nut.

TROUBLE SHOOTING

SPIDER AND INSECT WARNING!!!

Spiders and insects can nest in the burners of the grill and cause the gas to flow from the front of the burner. This is a very dangerous condition, which can cause a fire to occur behind the valve panel, thereby damaging the grill and making it unsafe to operate.

WHEN TO LOOK FOR SPIDERS

You should inspect the burners at least twice a year or immediately after any of the following conditions occur:

1. The smell of gas in conjunction with the burner flames appearing yellow.
2. The grill does not reach temperature.
3. The grill heats unevenly.
4. The burners make popping noises.

BEFORE CALLING FOR SERVICE

If the grill does not function properly, use the following checklist before contacting your dealer for service. You may save the cost of a service call.

PROBLEM	SOLUTION
When I light the grill it, does not flame immediately.	<ul style="list-style-type: none">-- Make sure you have turned on the gas.-- Make sure it a spark while you are trying to ignite the burner.-- Push in control knob and turn to ignite/preheat and hold for approximately 5 seconds and then ignite the grill.-- Make sure your burner is clean.-- Check whether the battery in the electronic igniter is spent.
Regulator makes noise.	<ul style="list-style-type: none">-- Vent hose on the regulator may be plugged or regulator may be faulty.-- Make sure the vent hole on the regulator is not obstructed. Clear the hole, close the LP cylinder and gas control valves. Wait 10 minutes and re-start.-- When turning the LP cylinder valve on, do not cover vent hole on the regulator.-- Check your flames for proper performance if the flames are not correct then replace regulator.-- Purge The lines.
Grill only heats to 200-300 ° F	<ul style="list-style-type: none">-- Ensure the temperature gauge is functioning properly. Hold a flame to the probe or compare the grill gauge to an oven thermometer placed in the grill.-- Ensure correct start procedure. Prior to lighting grill, the gas control knobs should be off. The propane bottle should be off. If not, wait 15 minutes. Turn cylinder all the way on. Turn left burner to ignite, wait 5 seconds to ignite. Repeat for additional burners.-- Check all gas connections for leaks with bubble test. If leaks are found, replace the part or tighten the fitting.
Grill takes a long time to preheat.	<ul style="list-style-type: none">-- Normal preheat 500-600° F, takes about 10-15 min. Cold weather and wind may effect your preheat time. Volcanic rock and Briquettes should not be used in this BBQ.
Burner flames are not light blue.	<ul style="list-style-type: none">-- Too much or not enough air mixes for the flame.-- Elevation is the principal cause, however cold weather can affect the mixture. Burner adjustment may be required. Refer to manual for adjustment procedures.-- Grill is in a windy location.

PLEASE KEEP YOUR RECEIPT AS PROOF OF PURCHASE
